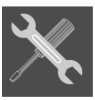
GB-IE

Table of Contents



INSTRUCTIONS FOR THE USER*: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*



INSTRUCTIONS FOR THE INSTALLER*: these are intended for the* ***qualified engineer*** *who is to install, commission and test the appliance*

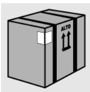
1. PRECAUTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE OVEN'S LIFE CYCLE.
WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.



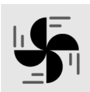
NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



NEVER USE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE THE VARIOUS PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE). THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK ARE IN A VISIBLE POSITION ON THE OVEN DOOR FRAME.
THE NAMEPLATE MUST NEVER BE REMOVED.



NEVER USE METAL SCOURING PADS OR SHARP SCRAPERS; THEY WILL DAMAGE SURFACES.
USE ORDINARY NON-ABRASIVE PRODUCTS WITH THE AID OF WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW SPILLS OF FOODS WITH HIGH SUGAR CONTENT (E.G. JAM) TO DRY INSIDE THE OVEN. IF THEY DRY FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL COATING OF THE INSIDE OF THE OVEN.





2. *DISPOSAL INSTRUCTIONS - OUR ENVIRONMENT POLICY*

Our products are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

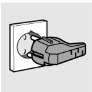
Your old appliance must also be disposed of properly.
Important: deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials.

Before scrapping your appliance it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside the oven during play. Also, cut the power supply lead and remove it and the plug.

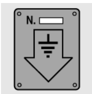
3. SAFETY PRECAUTIONS



SEE INSTALLATION INSTRUCTIONS FOR SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND FOR VENTILATION FUNCTIONS.
IN YOUR INTEREST AND TO ENSURE YOUR SAFETY, BY LAW ALL ELECTRIC APPLIANCES MUST ONLY BE INSTALLED AND SERVICED BY QUALIFIED STAFF, IN ACCORDANCE WITH THE RELEVANT REGULATIONS.
OUR APPROVED INSTALLATION ENGINEERS GUARANTEE YOU A JOB WELL DONE. GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



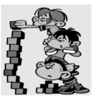
IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



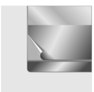
NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.



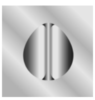
THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.
WHEN THE GRILL IS IN OPERATION, ACCESSIBLE PARTS MAY BECOME VERY HOT: **KEEP CHILDREN AT A SAFE DISTANCE**.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

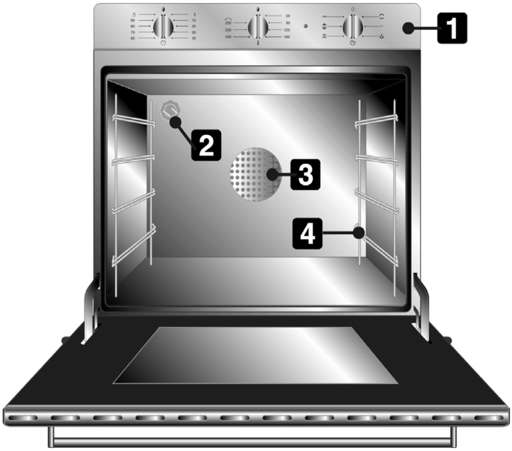


AFTER EACH USE, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO 0 (OFF).



The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

4. GET TO KNOW YOUR OVEN



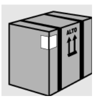
1 CONTROL PANEL

2 OVEN LIGHT

3 HOT AIR FAN (ON SOME MODELS ONLY)

4 SHELF AND TRAY RUNNERS

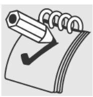
5. BEFORE INSTALLATION



Never leave packaging residues unattended in the home. Separate waste packaging materials by type and consign them to the nearest separate disposal centre.



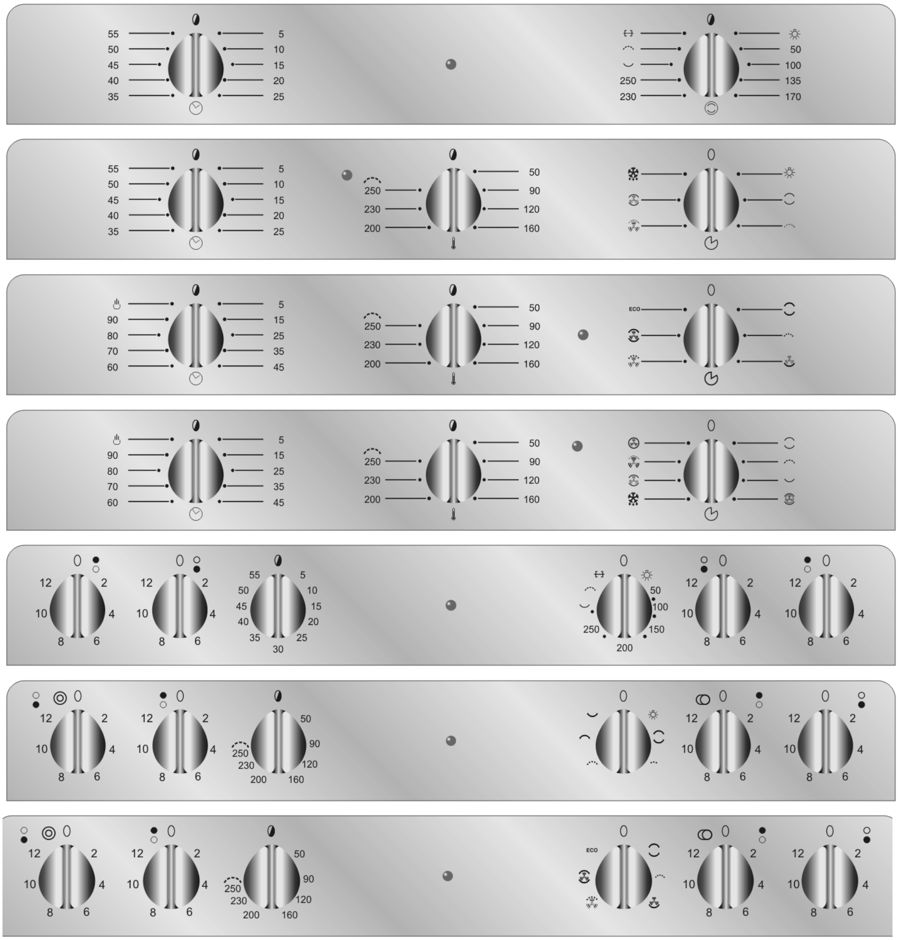
The inside of the appliance should be cleaned to remove all manufacturing residues. For further information, see "10. CLEANING AND MAINTENANCE".



When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

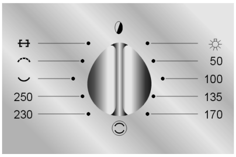
6. DESCRIPTION OF FRONT PANEL CONTROLS

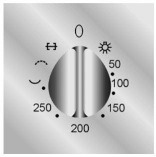
All the cooker's control and monitoring devices are placed together on the front panel. The table below provides the key to the symbols used.



FUNCTION SELECTOR KNOB (STATIC OVEN)

The cooking temperature is selected by turning the knob clockwise to the value required, between **50**° and **240/250**°C (depending on the model).

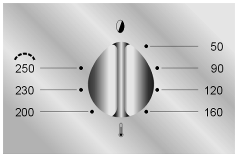




For different heating effects, users can switch on only the bottom heating element ( ) or only the grill element ( ). At the end of the knob rotation scale, the symbol switches on the rotisserie motor and the grill top heating element.

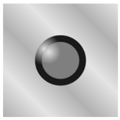
THERMOSTAT KNOB (MULTIFUNCTION OVEN)

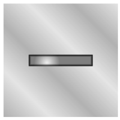
The cooking temperature is selected by turning the knob clockwise to the value required, between **50**° and **240/250°C** (depending on the model).



THERMOSTAT LIGHT

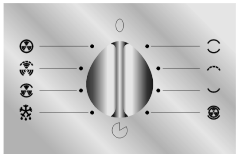
Illuminates to indicate that the oven is heating up. Goes out when the set temperature is reached; flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.

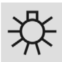




FUNCTION CONTROL KNOB (MULTIFUNCTION OVEN)

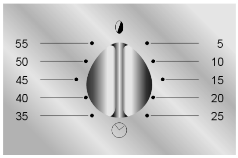
Rotate the knob in either direction to select desired function from the following:



	NO FUNCTION SET		THAWING
	INSIDE LIGHT (NO HEATING ELEMENTS ON)		TOP+BOTTOM HEATING ELEMENTS+FAN
	TOP+BOTTOM HEATING ELEMENTS		GRILL ELEMENT + FAN
ECO	GRILL ELEMENT IN OPERATION ALTERNATING WITH BOTTOM HEATING ELEMENT + FAN		FAN HEATING ELEMENT
	GRILL ELEMENT		SMALL GRILL ELEMENT + FAN
	BOTTOM HEATING ELEMENT		BOTTOM HEATING ELEMENT + FAN
	SMALL GRILL ELEMENT		TOP+BOTTOM HEATING ELEMENTS + FAN HEATING ELEMENT

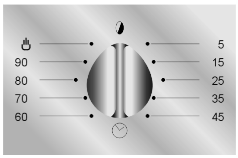
MINUTE MINDER KNOB

Setting is on a gradual scale and intermediate positions between the numbers can be used. The end of cooking buzzer does not turn off the oven.



TIMER KNOB

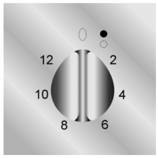
Allows selection of manual cooking or the minute minder function with the oven automatically switched off at the end of the cooking time. **If no cooking duration is selected, the timer knob must be turned to the**  symbol.



To set the cooking duration, turn the knob clockwise to the "90" setting and then set the cooking duration required. Numbers **5** to **90** correspond to minutes. Setting is on a gradual scale and intermediate positions between the numbers shown can be used. At the end of the programmed cooking time, a buzzer will sound; it will stop automatically after 4-5 seconds.

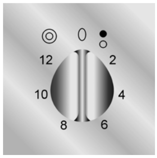
HOB CONTROL KNOB

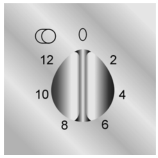
Used to regulate heating of the hob by turning the knob clockwise to the required setting, between **2** and **12**.



DUAL HEATING HOB CONTROL KNOB

Used to regulate heating of the hob in dual heating zones. Turning the knob clockwise to between **2** and **12** heats only the smaller diameter area. Turning the knob

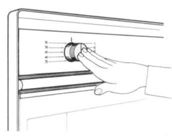


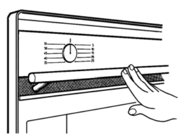


to the ◎ or ⊂⊃ symbol and releasing it (it returns to **12**) heats both the larger and smaller diameter areas. To regulate the heating level, turn the knob anti-clockwise to the setting required. To return to heating of the smaller diameter area only, turn the knob to **0** and then to between **2** and **12**.

IMPORTANT (ON MODELS WITH INTEGRATED CONTROLS)

To access the control knobs they must first be extracted; simply press them and they will spring out into the operating position on their own (Fig. A). They must remain in this position as long as the oven is in operation as otherwise they may overheat. To return them to the rest position, press them right down until the catch engages. To open the oven door the handle must first be extracted; simply press it and it will spring out into the right position (Fig. B). It must remain in this position as long as the oven is in operation as otherwise it may overheat.

A)


B)


7. USING THE OVEN

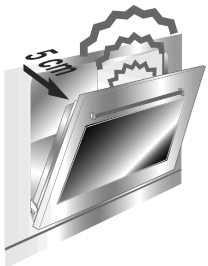
7.1 Precautions and General Advice

When the oven and grill are used for the first time, they should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or oven dishes on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

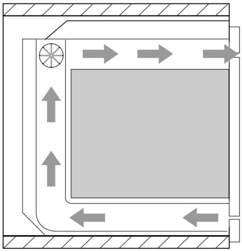
Oven accessories which may come into contact with foods are made from materials compliant with EEC directive 89/109 of 21/12/88 and national relevant regulations.

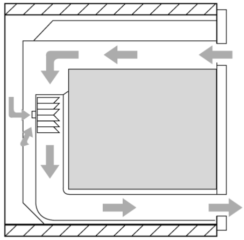
To avoid unpleasant contact with any steam inside the oven, open the door in two stages; hold it open just a little (about 5 cm) for 4-5 seconds, then open it completely. If you have to check or carry out other procedures on food during cooking, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results. When the door is opened the oven's internal fan cuts out automatically; it starts up again when the door is closed (Depending on models).



7.2 Cooling fan system (on some models only)

The appliance is equipped with a cooling system which comes into operation when the oven is switched on. The operation of the fans generates a normal air flow which comes out above (Fig 1) or below (Fig 2) the door depending on the model, and may continue for a short time even after the oven is switched off.

1) 

2) 

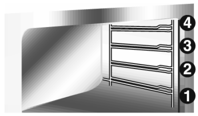
7.3 Inside light (Depending on models)

Depending on the model, the oven light switches on:

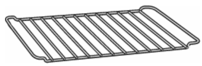
- when the oven door is opened, or;
- when function knob is turned to any function, or;
- when the function knob is turned to the  symbol.

8. ACCESSORIES AVAILABLE

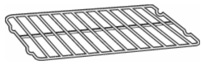
The oven is fitted with **4 runners** for placing trays and shelves at different heights.



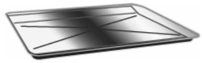
Shelf: useful to support pans containing the food for cooking.



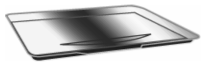
Tray grid: for placing on top of a tray for cooking foods which may drip.



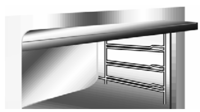
Oven tray: useful for collecting fat from foods placed on the grid above.



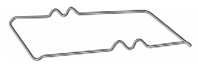
Pastry tray: useful for cooking cakes, pizza and confectionery.



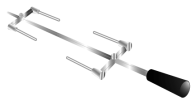
Roof liner: remove it to simplify cleaning inside the oven.



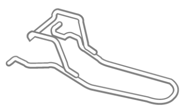
Rotisserie shelf (models with static oven only): for fitting onto the oven runners before the rotisserie rod is used.



Rotisserie rod (models with static oven only): useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface.



Chromium-plated gripper: useful for removing hot shelves and trays.



Not all accessories are provided on some models.

Optional accessories

Original accessories can be ordered through our Authorised Service Centres.

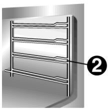
9. COOKING ADVICE

The oven should always be preheated in fan mode to 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.

The oven door must be closed during cooking operations.

9.1 Conventional cooking

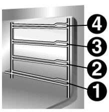
FUNCTION SELECTOR	
THERMOSTAT	50 ÷ 250 °C



This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. The oven must be preheated to the chosen temperature. Do not place the food in the oven until the thermostat light goes out. Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20°C lower and cooking times about 1/4 longer than for fresh meat.

9.2 Hot air cooking

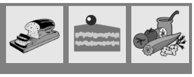
FUNCTION SELECTOR	
THERMOSTAT	50 ÷ 250 °C



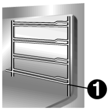
This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells. The air circulation inside the oven ensures uniform heat distribution.

Multiple cooking is possible provided that all foods require the same temperature.

9.3 Delicate cooking



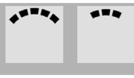
FUNCTION SELECTOR	
THERMOSTAT	**50 ÷ 250 °C**

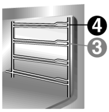


This type of cooking, for which it is extremely important to preheat the oven in fan mode, is particularly suitable for finishing cooking of foods underneath, or for processes which require heat mainly from below. The tray should be placed on the bottom runner.

9.4 Grilling



FUNCTION SELECTOR	
THERMOSTAT	



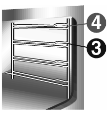
Used for quick browning of foods. For short processes and small amounts, place the shelf on the fourth runner from the bottom. For longer cooking times and grilling, place the shelf on lower runners, depending on the size of the food.

Keep the door closed during grilling. Grilling with the door open may permanently damage the oven and reduce operating safety.

9.5 Hot air grilling



FUNCTION SELECTOR	
THERMOSTAT	**200 °C**



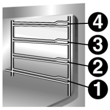
Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside. During cooking the oven door must be closed, and the maximum heating time must not exceed 60 minutes.

Keep the door closed during grilling. Grilling with the door open may permanently damage the oven and reduce operating safety.

9.6 Thawing



FUNCTION SELECTOR	
THERMOSTAT	**0**

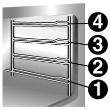


The air movement provided by the hot air fan alone thaws foods more quickly. The air circulating inside the oven is at room temperature.

Thawing at room temperature has the advantage that the food's flavour and appearance are retained intact.

9.7 Rotisserie cooking (models with static oven only)

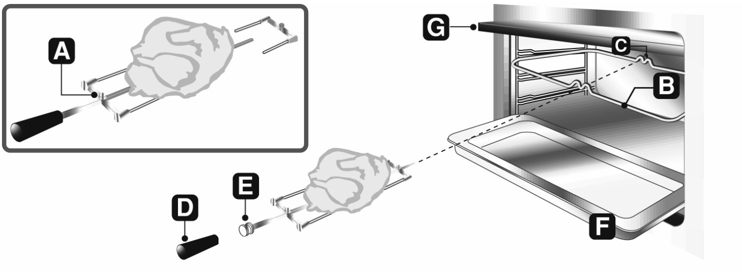
THERMOSTAT



Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the shelf **B** onto the third runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the shelf **B**. Push the shelf **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear of the oven. Place a drip tray **F** on the bottom runner and pour a little water into it to prevent smoke from forming.



It is normal for the thermostat light to switch on and off at regular intervals during cooking; it indicates that the temperature inside the oven is being kept constant.



9.8 *Recommended cooking tables*

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference. All times are calculated with the oven preheated.

CONVENTIONAL COOKING			
	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	2 - 3	210 - 230	30
PASTA BAKES	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 PER Kg.
ROAST BEEF	2	210 - 240	30 - 40 PER Kg.
ROAST PORK	2	170 - 200	30 - 40 PER Kg.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE-TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	2	170 - 200	40 - 50
FISH	1 - 2	170 - 200	Depending on size
PIZZA	1 - 2	210 - 240	40 - 45
CONFECTIONERY			
PASTRY	1 - 2	170 - 200	15 - 20
SPONGE CAKE	1 - 2	165	35 - 45
CROISSANTS	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
ANGEL CAKE	1 - 2	170	60
APPLE CAKE	1 - 2	190	60
RICE CAKE	1 - 2	180	60

GRILLING			
	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CHOP	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	4	7 - 9	5 - 6
MEATBALLS	4	7 - 9	5 - 6
FISH FILLET	4	5 - 6	3 - 4
TOASTED SANDWICHES	4	2 - 4	2 - 3

HOT AIR COOKING

	RUNNER POSITION FROM THE BOTTOM	TEMPERATURE °C.	TIME IN MINUTES
PASTA			
LASAGNE	2	190 - 210	20 - 25
PASTA BAKES	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 210	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROAST BEEF	2	160 - 170	65 - 90
FILLET STEAK	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
RARE ROAST BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON		140 - 170	15 - 25
FISH	2 - 3	150 - 170	Depending on size
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOASTED SANDWICHES	1 - 2	220 - 240	7
CONFECTIONERY			
SPONGE CAKE	2 - 3	150 - 160	35 - 45
FRUIT CAKE	2 - 3	150 - 160	40 - 50
CROISSANTS	2 - 3	150 - 160	40 - 60
PASTRY	2 - 3	150 - 160	25
RICE CAKE	2 - 3	150 - 160	65
APPLE CAKE	2 - 3	150 - 160	65
ANGEL CAKE	2 - 3	150 - 160	65

10. CLEANING AND MAINTENANCE



Before carrying out any operations, disconnect the appliance from the electricity supply.

Never use a jet of steam for cleaning the inside of the oven.

10.1 Cleaning stainless steel



To keep stainless steel in good condition, it must be cleaned regularly, after each use of the oven, after allowing it to cool.

10.2 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

10.3 Food stains or spills

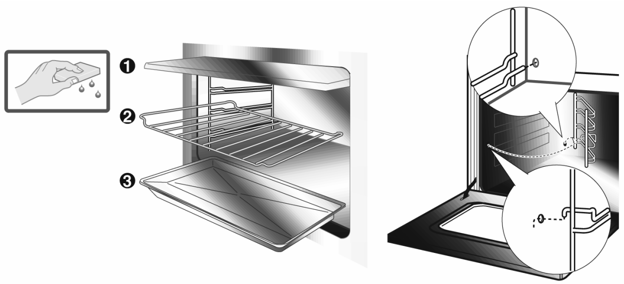




Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

10.4 Cleaning the oven

To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down.
Remove all removable parts.



- Clean the oven shelves with hot water and non-abrasive detergents, rinse and dry.
- For easier cleaning, the door can be removed (see point "11.2 Removing the door")

10.5 Cleaning the oven with self-cleaning liners (on some models only)

The oven is fitted with enamelled liners that are continuously self-cleaning. These liners simplify cleaning of the oven and ensure it continues to perform well over time.

10.5.1 Using the self-cleaning liners

To keep the inside of the oven clean and free from food residues and unpleasant smells, it should periodically be operated empty at a temperature of at least 200° C for a time varying between 30 and 60 minutes. This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled.

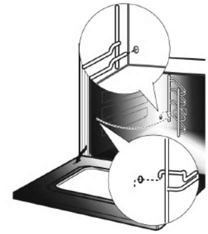
10.5.2 Maintenance of self-cleaning liners

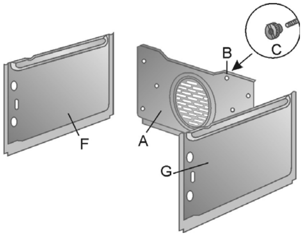
The liners should not be cleaned using abrasive creams and ordinary cleaners. Simply wipe with a damp sponge to avoid damaging the special enamel coating.

10.5.3 Removing the self-cleaning liners

Remove all accessories from the inside of the oven and proceed as follows:

1 Remove the side runners (fig.1);
2 Extract the side liners "**F**" and "**G**" (fig. 2);
3 Extract the back liner "**A**" after undoing the threaded ring-nut "**C**" (fig. 2);
4 Replace the liners in their original positions.





10.6 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

11. EXTRAORDINARY MAINTENANCE

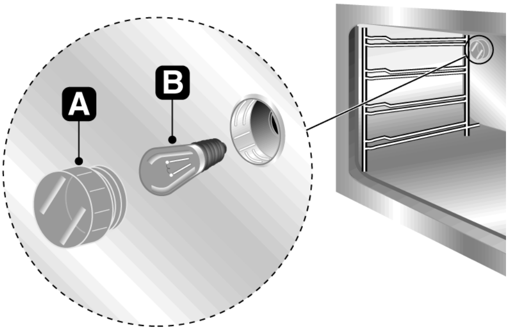
Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.



Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.

11.1 Changing the light bulb

Remove the protective cover **A** by unscrewing it anti-clockwise and replace the bulb **B** with another of the same type (25 W). Replace the protective cover **A**.



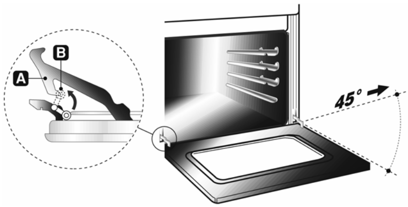


Use only light bulbs approved for ovens (T 300°C).

8-function model with glass front panel. *The standard light bulbs are of halogen type* ***do not touch them with your fingers****, wrap them in an insulating material. Use only light bulbs available from our Authorised Service Centres.*

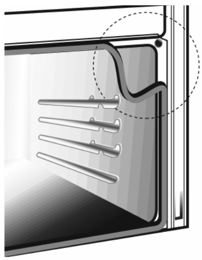
11.2 Removing the door

Lift the levers **B** and take hold of the two sides of the door with both hands close to the hinges **A**.
Raise the door to an angle of about 45° and remove it. To reassemble, fit the hinges **A** into their grooves, then lower the door into place and engage the levers **B**.



11.3 Removing the gasket

To allow thorough cleaning of the oven, the door gasket can be removed.
Before removing the gasket, remove the oven door as described above. Once the door has been removed, lift the tangs at the corners as shown in the figure.

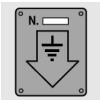


12. INSTALLING THE APPLIANCE

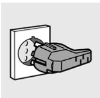
12.1 Electrical connection



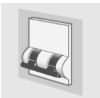
The nameplate with the technical data, serial number and mark is in a visible position on the oven door frame.
The nameplate must never be removed.



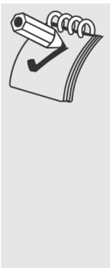
The appliance must be connected to earth in compliance with electrical system safety regulations.



If a permanent connection is used, the appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

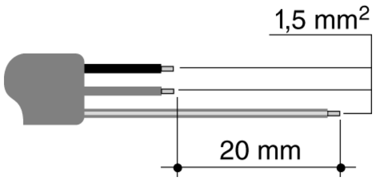


If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.



Operation at 220-240 V~: *use a H05RR-F three-wire cable (cable of 3 x 1.5 mm^2).*

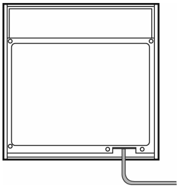
The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

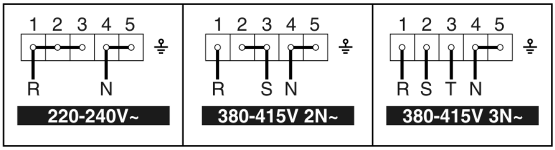


Instructions for the Installer

12.1.1 Ovens with hob controls

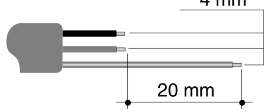
On ovens with hob controls **the power supply lead is not supplied**. Use a H05RR-F or H05RN-F rubber cable and when positioning it ensure that it does not touch the metal parts of the appliance's external casing.
To access the terminal board, remove the appliance's back cover by unscrewing the relative screws. If necessary, change the positions of the jumpers on the terminal board as shown, then connect the wires, making sure that the earth wire is at least 20 mm longer. Fix the power supply lead to the appliance using the cable clamp provided.





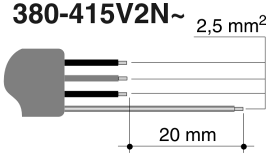
***Operation at 220-240V~:** use a H05RR-F / H05RN-F three-wire cable (cable of 3 x 4 mm²).*

220-240V~



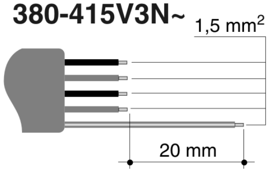
***Operation at 380-415V2N~**: use a H05RR-F / H05RN-F four-wire cable (cable of 4 x 2.5 mm²).*

380-415V2N~



***Operation at 380-415V3N~**: use a H05RR-F / H05RN-F five-wire cable (cable of 5 x 1.5 mm²).*

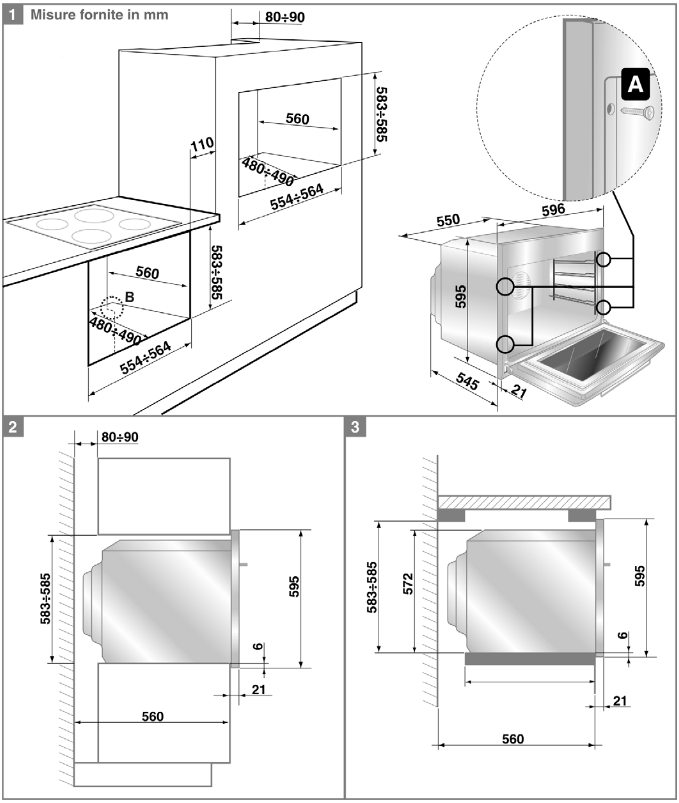
380-415V3N~



The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

12.2 Positioning the oven

The appliance is designed for building-in to cabinets made from any heat-resistant material. Comply with the dimensions shown in figures **1**, **2**, and **3**. When installing under worktops, comply with the dimensions shown in figure **1**-**3**. When installing under worktops incorporating combined hobs, a gap of at least 110 mm must be left from any side wall, as shown in figure **1**. When installing in tall units, comply with the dimensions shown in figure **1**-**2**, bearing in mind that the top/rear of the unit must have an opening 80-90 mm deep. Screw the 4 screws **A** into the inside of the frame (fig. **1**). For installation under tops, make sure that the rear/bottom of the unit has an opening similar to that shown in figure **1** (ref. **B**). See the instructions supplied with the hob for the relative positioning and fixing procedures.



Never use the door for leverage when inserting the oven in the cabinet. Never apply excessive pressure to the open door.



12.3 Hob-oven connection

Once installed, the combined hob must be connected to the oven. Fit the oven into the built-in installation opening, leaving enough room to carry out the operations described below:
connect the yellow-green earth wire of the hob to the oven's earth terminal A (see figure);
connect the hob connectors to the sockets provided on the top casing of the oven. The colours and symbols of the connectors must correspond to those on the oven sockets;
if the hob has a residual heat warning device connector, connect it to the unused socket on the right-hand side.
At this point the oven can be completely built-into the cabinet, taking care to place the power supply lead along the best possible route and ensuring that it is not touching hot parts.

